

# Chocolate Mousse Pie

Makes one 9" pie



## Ingredients

### For the Crust

- 22 regular Oreo cookies
- 5 tablespoons of butter, melted

### For the Mousse Filling

- 3 tablespoon unsalted butter
- 6 ounces good quality semi-sweet chocolate
- 3 large eggs, at room temperature, yolks and whites separated
- ½ teaspoon cream of tartar
- ¼ cup sugar PLUS 2 tablespoons, divided
- 1 cup heavy cream, cold
- 1 teaspoon pure vanilla extract

### To garnish

- Chocolate shavings or Oreo cookie pieces

## Steps

1. Preheat oven to 350°F.
2. Start with the crust. In the bowl of a food processor, pulse the Oreos together into a fine crumb. Remove crumbs to a bowl and add the melted butter. Stir to combine. Pour the crumb mixture into an ungreased 9-inch pie pan and with pressure from your hands pat the crumbs on the bottom of the pan and completely up the sides. \*Using a ¼-cup flat bottom dry measure cup is useful to achieve this as well. Bake for 10 minutes. Cool crust completely before using.
3. For the Mousse. Place the butter in a medium-sized microwave-safe bowl. Break the chocolate into small pieces (if using a bar) and add directly to the bowl with the butter. Microwave on high in 20 second intervals until chocolate is almost melted. \*Be careful not to burn the chocolate!!
4. Let the mixture cool for a few minutes, then whisk in the egg yolks, one at a time, until the mixture is smooth. Set aside.
5. In the bowl of a stand mixer, beat the egg whites on high until foamy. Add the cream of tartar and beat until soft peaks form. Gradually beat in ¼ cup of the sugar and continue beating until stiff peaks form. Using a rubber spatula, gently fold in the egg white mixture into the chocolate mixture being careful not to deflate the egg whites but also making a uniform mixture. Set aside.
6. In another bowl, beat the heavy cream on high speed until it begins to thicken. Add the remaining 2 tablespoons of sugar and the vanilla and beat until medium peaks form. *Reserve about a cup of whipped cream to garnish the pie.*
7. Fold the rest of the whipped cream into the chocolate mixture being careful not to deflate the air from the cream or egg whites. Pour mousse into cooled pie crust and spread until smooth. Add the remaining whipped cream on top (decorate as you'd like) and refrigerate the pie for at least 3 hours before serving. You can also add chocolate shavings to the top or pieces of Oreo cookies. Enjoy!